

AMENDMENTS TO THE CLAIMS

The following listing of claims replaces all previous claims, and listings of claims, in the application.

1. **(Previously Presented)** A method for producing a granulated flavor, comprising: compacting with rollers a powdered flavor prepared from raw materials containing a flavor and a carrier to obtain a partially melted plated matter; cooling the plated matter; and grinding and granulating the cooled plated matter.
2. **(Previously Presented)** A method for producing a granulated flavor, comprising: providing a powdered flavor prepared from raw materials containing a flavor and a carrier to free-fall; conveying the powdered flavor with a horizontal screw to obtain a pressed powdered flavor; compacting the pressed powdered flavor with rollers to obtain a partially melted plated matter; cooling the plated matter; and grinding and granulating the cooled plated matter.
3. **(Currently Amended)** A granulated flavor for use in foods and beverages obtained by cooling a partially melted plated matter and then grinding and granulating the cooled plated matter, containing: a carrier selected from a group consisting of hydrophilic proteins, maltodextrin, starches, modified starches, hydrophilic polysaccharides, partially hydrolyzed proteins, partially decomposed starches and saccharides, wherein the granulated flavor has a moisture content of 10% or less by weight and a hardness of 1 N/mm²-50 N/mm².

4. **(Currently Amended)** A-The granulated flavor for use in foods and beverages according to claim 3 containing particles having a particle size of 105 μm -2 mm, wherein the proportion of the particles having that particle size is 85% or more by weight.

5. **(Currently Amended)** A-The food or beverage comprising the granulated flavor for use in foods and beverages of claim 3.

6. **(New)** The granulated flavor for use in foods and beverages according to claim 3 which is obtained by a method comprising- compacting with rollers a powdered flavor prepared from raw materials containing a flavor and a carrier to obtain a partially melted plated matter: cooling the plated matter and grinding and granulating the cooled plated matter.

7. **(New)** The granulated flavor for use in foods and beverages according to claim 6 containing particles having a particle size of 105 μm -2 mm wherein the proportion of the particles having that particle size is 85% or more by weight.

8. **(New)** The food or beverage comprising the granulated flavor for use in foods and beverages of claim 6.

9. **(New)** The granulated flavor for use in foods and beverages according to claim 3, which is obtained by a method comprising: providing a powdered flavor prepared from raw materials

containing a flavor and a carrier to free-fall: conveying the powdered flavor with a horizontal screw to obtain a pressed powdered flavor: compacting the pressed powdered flavor with rollers to obtain a partially melted plated matter' cooling the plated matter: and grinding and granulating the cooled plated matter.

10. (New) The granulated flavor for use in foods and beverages according to claim 9 containing particles having a particle size of 105 µm-2 mm, wherein the proportion of the particles having that particle size is 85% or more by weight.

11. (New) The food or beverage comprising the granulated flavor for use in foods and beverages of claim 9.